



BELLEVUE
CAFÉ

**WINE &
COCKTAIL
MENU**



Trading Hours:

Monday - Friday 07:00 - 21:00 • Saturday 8:30 - 21:00 •
Sunday 8:30 - 16:00

Please enquire about private functions.

Bookings are accepted for tables of 8 or more at breakfast and
lunch. Bookings gladly taken for evening.

We reserve the right to add a 10% service charge for tables of 10
or more

Tel: 031 717 2780

WINE



250ml carafe /bottle

WHITE

Delheim Sauvignon Blanc	32/95
Paul Cluver Sauvignon Blanc	44/130
Oak Valley Sauvignon Blanc	165
Cederberg Sauvignon Blanc	165

Ken forrester petit semi sweet	32/95
Terra Del Capo Pinot Grigio	100
Antonij Rupert Protea chardonnay	40/120
La Vierge Jezebel Chardonnay	145
Ken Forester Petit Chenin	32/95
First Sighting Shiraz Rose	30/90
Haute Cabriere Chard/Pinot Noir	60/180

RED

Fairview La Capra merlot	30/90
Post House blueish black	40/120
Vondeling Baldrick Shiraz	120
Hartenberg Cab/Shiraz	42/125
Terra del capo sangiovese	44/130
Paul Cluver Village Pinot Noir	50/ 150
Diemersfontein Pinotage	55/165

BUBBLES

JC le roux le domaine	130
Moreson Miss Molly M.C.C.	35/150
Pierre Jordan Brut	175
Saronsberg Brut	250
Moet & Chandon	650

COCKTAILS



*ALL
R36*

COSMO

Vodka, Triple Sec, lime cordial, lemon juice,
cranberry juice

CLASSIC MOJITO

Light rum, mint, sugar, lime and soda

FROZEN MOJITO

Light rum, mint, sugar, lime and crushed ice

MARGARITA

Tequila, Triple Sec, lime, lemon juice and
sugar syrup

BELLEVUE BUBBLY

Ginger infused Cognac with sparkling wine

POINSETTIA

Contreau, cranberry juice and sparkling wine

FRENCH 75

Gin, lemon and sugar, shaken and drained,
topped with sparkling wine